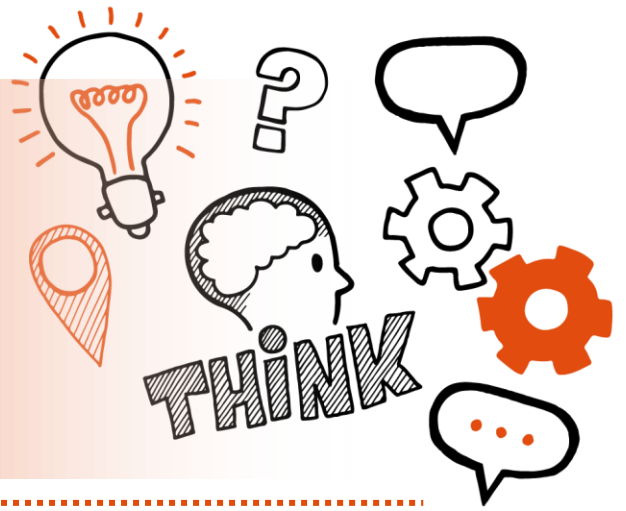


Think about

Practical observation

Level 2 ST0228 Commis Chef V1.1

AP01



On the day of this assessment you will carry out:



A 3 hour observation



Face-to-face



In your workplace



With an end-point assessor



Key point

You can prepare a stock and check ingredients and equipment have or are scheduled to arrive up to 24 hours before your assessment .



Do

- Review the criteria associated with the practical observation - this can be found in the EPA Kit and in the table at the end of this document
- Review relevant legislations, regulations and your organisation's policies and procedures
- Ensure that your colleagues know that you are being assessed



Don't

- Forget to bring your ID
- Forget to plan
- Forget to demonstrate customer interaction



Next steps

- Results can take up to 7 working days to be confirmed
- Your manager or training provider will inform you of the results



Resits

- If you do not achieve a pass result on the practical observation you can resit the assessment





Use the table below to plan and prepare for the practical observation

(P) indicates pass criteria

(D) indicates distinction criteria

Assessment criteria	Key points to remember
Culinary	
(P) Turn up on time	
(P) Wear uniform correctly	
(P) Pay attention to detail and work consistently to achieve standards	



(P) Use technology in own kitchen as per manufacturer's instructions and in accordance with health and safety regulations	
(P) Work safely, efficiently and confidently when using technology	
(P) Use technology appropriately and as required by your establishment in respect of cooking stated menu items	
(P) Identify correct knives and equipment for preparation, cooking and finishing of dishes and menu items	



(P) Demonstrate care and attention when using knives and equipment	
(P) Select correct settings and use equipment correctly when preparing, cooking and finishing dishes and menu items	
(P) Undertake mis-en-place in a timely fashion and ensures all food preparation allows for requirements of service	
(P) Weigh and measure ingredients using accurately functioning tools or equipment	



<p>(P) Demonstrate working to menus in line with:</p> <ul style="list-style-type: none"> - business requirements - advising on the availability of menu items - popularity of menu items - cooking to establishment standards, adhering to any nutritional requirements 	
<p>(P) Demonstrate how to find a dish specification/recipe for prescribed dish</p>	
<p>(P) Demonstrate how to read and understand the specification/recipe for the dishes and ingredients</p>	
<p>(P) Follow specifications/brand standards to prepare and produce dishes and menu items, on time, ensuring consistency of the finished product</p>	



(P) Apply correct preparation and selection methods when using meat, poultry, fish and vegetables in dishes	
(P) Utilise the correct cuts and preparation methods to produce high quality, technically sound dishes	
(P) Complete preparation and cooking tasks to a high standard, delivered on time and presented as described in the recipe specification	
(P) Ensure correct volume/number of components	



(P) Consistently use the correct volume and quality of commodities in each dish, maintaining attention to detail	
(P) Ensure consistent portions prepared and served	
(P) Correct labelling of food – dates, ingredients and allergens	
(P) Colour coding, following food safety systems	



(P) Stock rotation	
(P) Correctly store and use food commodities when preparing dishes	
(P) Ambient, chilled and frozen storage used correctly	
(P) Follow and adhere to cleaning schedules	



(D) Work efficiently and effectively with ease, tasks prioritised and sequenced, accurate use of materials, well organised, fast, continuously keeping work area clean and tidy	
(D) Execute speedily food preparation and finishing tasks and to an excellent standard including making changes throughout the process, where necessary	
(D) Present dishes to the exact required standard - colour, consistency, texture and temperature	
(D) Flavour balance/taste profile to the exact required standard	



Food Safety

(P) Reduce contamination risks associated with workflow procedures

(P) Avoid unsafe behaviour that could contaminate food while you are working

(P) Prevent cross-contamination, such as between raw foods, foods already cooking/re-heating and ready-to-eat foods

(P) Use storage procedures to prevent cross-contamination

(P) Prepare, cook and hold food safely	
(P) Use methods, times, temperatures and checks to make sure food is safe	
(P) Check food before and during operations for any hazards and follow the correct procedures for dealing with these	
(P) Make sure surfaces and equipment are clean and in good condition and use clean and suitable cloths for wiping and cleaning between tasks	



(P) Dispose of waste promptly, hygienically and appropriately	
(P) Keep necessary records up-to-date	
People	
(P) Work effectively with others to ensure dishes produced are of a high quality, delivered on time and to the standard required	
(P) Demonstrate teamwork <ul style="list-style-type: none"> - good time-keeping - professional conduct - working well with colleagues, - willingness to 'cover' for others, asking where help is required when own tasks are completed - respond flexibly to rota requirements 	



<p>(P) Demonstrate team working and professional conduct – checking attendance at work; behaviours in team activities such as team meetings</p>	
<p>(P) Listen to and respect other peoples' point of view and respond politely</p>	
<p>(P) Demonstrate appropriate responses to instructions and show you can request information when required and ask questions to seek clarification and further guidance</p>	
<p>(P) Behave in a manner in line with the values and culture of the business</p>	



(P) Take pride in own role through an enthusiastic and professional approach to tasks	
(P) Accelerate work pace when required and go the extra mile	
(D) Use appropriate communication: role model for professionalism: manner, clear and timely information, encouraging feedback, listening actively, striving for excellence in professional relationships.	
Business	
(P) Work to specified standards – follow establishment standards in terms of preparing menu items in accordance with business/customer needs	



(P) Adhere to recipes/specifications as required	
(P) Demonstrate effective waste management	
(P) Maintain any appropriate documentation such as wastage records	
(P) Be financially aware in approach to all aspects of work	

V2

